



## GLUTEN FREE BAKING MIX

NZ Bakels Gluten Free Baking Mix offers versatility in producing a wide range of baked goods.,,Create an extensive variety of cakes, muffins, biscuits, scones, pikelets and desserts.,,Ideal for those who chose a Gluten Free Diet

### USAGE

This traditional style baking mix is perfect for creating muffins, cakes and cookies.

### INGREDIENTS

Potato Starch, Whey Powder, Whey Protein Powder, Emulsifiers (475, 471), Modified Starch (1422), Raising Agents (500, 450, 575), Sugar, Stabiliser (412), Salt

### PACKAGING

Code	Size	Type	Palletisation
3984-29	700g x 6	Bag	



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Milk Products



### CATEGORY

Bakery Mixes



### FINISHED PRODUCT

Cake